



BLUEBERRY PANCAKES WITH PEACHES, YOGURT & HONEY

PREP TIME: 5 MINUTES

COOK TIME: 15 MINUTES

SERVES: 6

INGREDIENTS for PANCAKES:

2 ¼ cups buttermilk
¼ cup unsalted butter
3 lg eggs, separated
2 ¼ cups all purpose flour
¼ cup sugar

2 teaspoons baking powder
¾ teaspoon baking soda
½ teaspoon salt
1 cup whipped salted butter
Pure maple syrup (approx. 2 cups)

OPTIONAL INGREDIENTS

You may chose additions for the pancakes as well as pancake toppings.

This recipe used:

Fresh blueberries
Fresh peaches, sliced
Plain yogurt (or vanilla)
Honey

DIRECTIONS

1. Combine pancake ingredients (excluding whipped salted butter & maple syrup) into batter.
2. NOTE: Slight alterations in ingredient proportions can significantly alter the texture and flavor of your pancakes. Adjust according to your personal tastes.
3. Get griddle to a medium heat, but not too hot.
4. Lightly oil griddle surface and then start making pancakes, adding blueberries to batter when first poured and before flipping.
5. Flip when you see bubbles, approximately 1-2 minutes/side.
6. Stack pancakes. Top with yogurt, peaches, blueberries, whipped butter & syrup.

